



Private Dining Breakfast and Luncheon Buffets

Continental Menus

Coffee and assorted Pastries

Chilled Orange Juice, Coffee and assorted Pastries

Fresh Fruit, assorted Pastries and Muffins, Croissants, Jam, Coffee, Milk and choice of two of the following: Chilled Orange Juice, Tomato Juice, Cranberry Juice or Pineapple Juice

Breakfast Buffet

Fresh Fruit, assorted Pastries and Muffins, Croissants, Jam, Scrambled eggs, Bacon and Sausage, Hash Browns, Coffee, Milk and choice of two Juices
(20 person minimum)

Brunch Buffet

Mixed Green Salad, assorted Fresh Fruit, Vegetable and Starch of the Day,
and choice of dessert from Chef's pastry table

choice of two entrées:

(Chicken Marsala; Oriental Chicken; Quiche Lorraine;
Eggs Benedict; Scrambled Eggs, Bacon and Sausage;
Grilled Salmon; Seafood Newburg),

choice of one carved item:

(Turkey Breast, Virginia Ham, Leg of Lamb, Roast Loin of Pork, Roast Round of Beef)
(50 person minimum)

Salad and Deli Buffet

Soup of the Day, Array of Fresh Fruit, chilled Pasta Salad,
Fresh Seasonal Greens, Chicken Salad,

Cucumber and Tomato Salad, Potato Salad, Cole Slaw, Deli Assortment of Roast Beef,
Ham, Roast Turkey, Provolone and Swiss Cheese,
assorted Breads, Condiments and Brownies

(30 person minimum)

Picnic Buffet

Seasonal Fresh Fruit, Potato Salad, Cole Slaw, Macaroni Salad, Fresh Vegetables and Dip,
Grilled Hamburgers and Hot Dogs, Fried Chicken or Pork Barbecue,
Buns and Condiments, Cheese, Sliced Tomatoes and Onions, Baked Beans,
Apple Pie or Watermelon

(50 person minimum)



Private Dining Luncheon Entrees

Available 11:00am - 2:00pm

The following entrées are served with vegetable of the day, muffins, tea and coffee:

Eggs Benedict
Chicken ala King
Chicken and Mushroom Crepes
Quiche Lorraine
Shrimp & Spinach Quiche
Grilled Chicken Primavera

The following entrées are served with a luncheon salad, vegetable of the day, muffins, tea and coffee:

Marinated London Broil with Burgundy Mushroom Sauce

Tenderloin of Beef Stroganoff served with Buttered Noodles

Chicken Marsala
Tender Breast served with a Marsala Mushroom Sauce

Oriental Chicken
Chicken Breast marinated in Teriyaki, garnished with a Grilled Pineapple Wedge

Chicken Scaloppine with Mushrooms and Capers
served on a Bed of Zucchini Noodles

Grilled Salmon with Bearnaise sauce

Seafood Pasta Alfredo
Shrimp and Scallops in a Light Parmesan Cream
served over Linguine

Vol-Au-Vente Newburg
Patty Shell filled with Seafood Newburg

Crepes with Shrimp and Scallops



Private Dining Luncheon Salads and Sandwiches

Available 11:00am - 2:00pm

Salads

Served with Muffins, Coffee and Tea

Norfolk Yacht & Country Club Salad
Chicken Salad served with Fresh Fruit

Deli Salad

Ham, Turkey, Swiss and Cheddar Cheese
served over Mixed Greens with choice of Dressing

Caesar Salad with Chicken

Romaine Lettuce, Croutons, Classic Caesar Dressing with Grilled Chicken

Filet of Grilled Salmon over crisp Romaine Lettuce with Creamy Caesar Dressing

Greek Salad

choice of Grilled Shrimp or Chicken on Mixed Greens,
topped with Feta Cheese, Diced Tomatoes, Kalamata Olives and Greek Dressing

Key West Seafood Salad

Shrimp, Lump Crab and Sea Scallops with Lemon Basil Vinaigrette over Mixed Field Greens

Shrimp Salad

served on a Bed of Lettuce with Fresh Fruit

Soup and Sandwich

Served with Coffee and Tea

Cup of Soup of the Day served with choice of Sandwich

Chicken Salad on Croissant

or

Club Croissant

Roast Breast of Turkey, Bacon, Lettuce, Tomato and Mayonnaise